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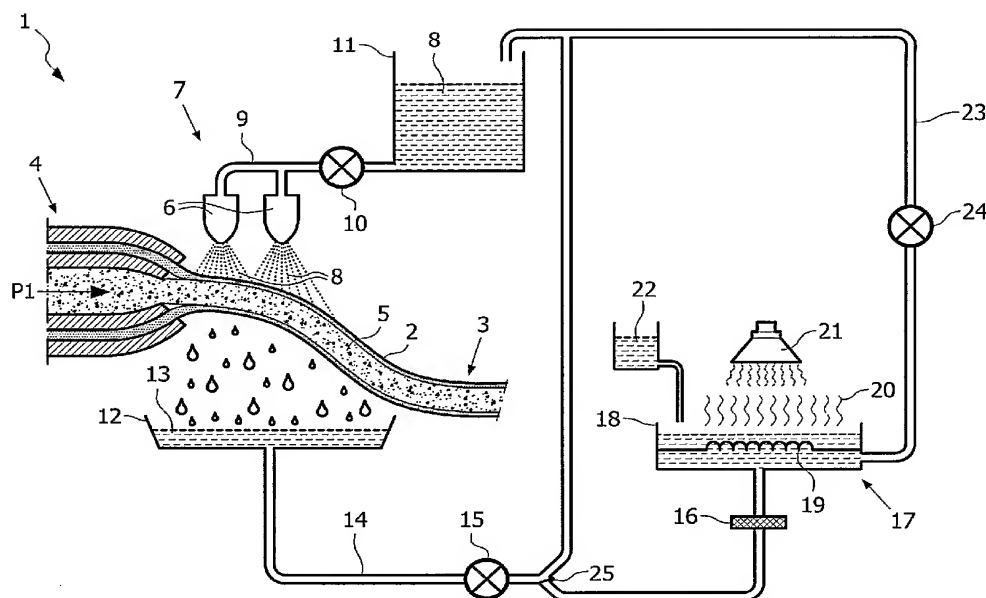
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(54) Title: METHOD AND DEVICE FOR DEHYDRATING CO-EXTRUDED FOOD PRODUCTS



(57) Abstract: The invention relates to a method for at least partially dehydrating the casing (2) of co-extruded food products (3), wherein an aqueous salt solution (8) is supplied to the exterior of the co-extruded food products (3). The invention also relates to a device for at least partially dehydrating the casing (2) of co-extruded food products (3).

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